

Amendments to the Specification:

Please replace paragraph [0001] with the following amended paragraph:

[0001] The present invention relates to an acidic emulsified mayonnaise-like food, and more specifically, an acidic emulsified mayonnaise-like food suppressed in flavor deterioration and viscosity reduction with time and improved in emulsion stability. Note that the term "acidic emulsified mayonnaise-like food" conceptually includes mayonnaise and a mayonnaise-type flavor seasoning. The term "mayonnaise" used herein is the one defined in the Japan Agricultural Standards. The term "mayonnaise-type flavor seasoning", although it is not defined in the Japanese Agricultural Standards, is a food product analogous to mayonnaise in respects of flavor, appearance, physical properties, and intended use. All of them fall into a category of a semi-solid dressing in accordance with the classification of dressings in the Japanese Agricultural Standards. A semi-solid dressing as defined by the Japanese Agricultural Standard as of November 18, 2002 has a viscosity of greater than 30Pa.s (30Pa.s = 30,000 mPa.s).